



Caroline's
IN DENTON

BRUNCH AT
CAROLINE'S
TABLE

Executive Chef Jesse Curtis

CAROLINE'S CONTINENTAL V	\$16
<i>fresh scone, cinnamon roll, Nice Farms butter, house made jelly, House made yogurt from Nice farms milk & home made granola, assorted fresh fruit</i>	
BANANAS FOSTER FRENCH TOAST	\$15
<i>eikhorn sour dough with bruleed bananas, whipped cream, rum caramel</i>	
CRAB MELT	\$19
<i>lump crab, tomato, melted cheddar on toasted sourdough, dressed greens</i>	
SHRIMP & GRITS *GF	\$18
<i>marinated shrimp, andouille sausage, bacon, garlic, cherry tomatoes, cheddar grits</i>	
CAROLINE'S BENEDICT	\$16
<i>two poached eggs, sauteed spinach, crispy prosciutto, hollandaise, sour dough toast</i>	
SHAKSHOUKA *GF, *VE, V	\$15
<i>chunky tomato & pepper sauce, baked egg, grilled sour dough</i>	
CAROLINE'S FULL ENGLISH	\$18
<i>local scrapple, bacon, sausage, 2 eggs sunny side up, grilled tomato, confit mushrooms, house made baked beans and house made sourdough bread</i>	
BRUNCH BURGER	\$16
<i>4 oz smash burger, bacon, cheddar cheese, sunny side up egg, sour dough roll, smashed potatoes</i>	
CLASSIC OYSTER STEW *GF	\$16
<i>mirepoix, cream, sherry old bay, sourdough crackers</i>	
WHITE BEAN & KALE SOUP *GF	\$12
<i>sausage, braised white beans & kale, sourdough crouton, roasted tomato vinaigrette</i>	
NOODLE BOWL *V	\$19
<i>shrimp, soy marinated mushrooms, ajitama, daikon, carrots, asian cabbage, house made noodles</i>	
BEET SALAD V,GF	\$14
<i>balasmic beets, baby arugula, shaved fennel, goat cheese, roasted cashew, charred orange vinaigrette</i>	
ARUGULA SALAD GF	\$16
<i>poached egg, bacon lardon, confit mushrooms, pickled onions, mustard vinaigrette</i>	

MANY ITEMS AVAILABLE AL A CARTE,
PLEASE ASK SERVER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Please inform your server of any food allergies.

V=Vegetarian, VE=Vegan, GF=Gluten free, * With Component omitted